

A Control

5 producing at least about a 6 log reduction in spore organisms;
6 filling the aseptically disinfected plurality of bottles
7 with the aseptically sterilized foodstuffs; and
8 filling the aseptically disinfected plurality of bottles at
9 a rate greater than 100 bottles per minute.

1 2. (ORIGINAL) The method according to claim 1, wherein the
2 plurality of bottles are made from a glass.

1 3. (ORIGINAL) The method according to claim 1, wherein the
2 plurality of bottles are made from a plastic.

1 4. (ORIGINAL) The method according to claim 3, wherein the
2 plastic is polyethylene terephthalate.

1 5. (ORIGINAL) The method according to claim 3, wherein the
2 plastic is high density polyethylene.

1 6. (ORIGINAL) The method according to claim 1, further including
2 capping the bottle with an aseptically disinfected lid.

1 7. (ORIGINAL) The method according to claim 1, wherein the
2 plurality of bottles has an opening size to height ratio of less
3 than one.

1 8. (ORIGINAL) The method according to claim 1, further including
2 disinfecting the interior of the plurality of bottles with a hot
3 hydrogen peroxide spray.

1 9. (ORIGINAL) The method according to claim 8, wherein
2 disinfecting the interior of the plurality of bottles includes
3 the application of the hot hydrogen peroxide spray for about 1
4 second and the activation and removal of the hot hydrogen
5 peroxide using hot aseptically sterilized air for about 24
6 seconds.

1 10. (ORIGINAL) The method according to claim 1, further including
2 a feedback control system for maintaining aseptic bottling
3 conditions.

1 11. (ORIGINAL) The method according to claim 1, wherein
2 disinfecting is provided by hydrogen peroxide.

1 12. (ORIGINAL) The method according to claim 1, wherein
2 disinfecting is provided by oxonia.

A2 1 ¹⁵
2 13. (AMENDED) The method for aseptically bottling aseptically
3 sterilized foodstuffs comprising the steps of:
4 providing a plurality of bottles;
aseptically disinfecting the plurality of bottles;

5 filling the aseptically disinfected plurality of bottles
6 with the aseptically sterilized foodstuffs; and
7 filling the aseptically disinfected plurality of bottles at
8 a rate greater than 100 bottles per minute wherein disinfecting
9 the outside surfaces of the plurality of bottles is provided by
10 hydrogen peroxide.

13
1 ¹⁶14. (ORIGINAL) The method according to claim ¹⁵~~13~~, wherein
2 disinfecting the outside surface of the plurality of bottles
3 includes about 1 second for the application of the hot hydrogen
4 peroxide spray and about 24 seconds for the activation and
5 removal of the hot hydrogen peroxide using hot aseptically
6 sterilized air.

1 ¹³15. (ORIGINAL) The method according to claim 1, wherein
2 disinfecting the outside surfaces of the plurality of bottles is
3 provided by oxonia.

1 ¹⁴16. (ORIGINAL) The method according to claim 1, wherein the step
2 of filling the aseptically disinfected bottling further
3 comprises: filling the aseptically disinfected bottling at a rate
4 greater than 360 bottles per minute.

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1 17. (AMENDED) The method for aseptically bottling aseptically
2 sterilized foodstuffs comprising the steps of:

A4 Contd
3 providing a plurality of bottles;

4 filling the aseptically disinfected plurality of bottles

5 with the aseptically sterilized foodstuffs wherein the

6 aseptically sterilized foodstuffs are sterilized to a level

7 producing at least about 12 log reduction in *Clostridium*

8 *botulinum*; and

9 filling the aseptically disinfected plurality of bottles at

10 a rate greater than 100 bottles per minute.

A5 1 18 19. (AMENDED) The method for aseptically bottling aseptically

2 sterilized foodstuffs comprising the steps of:

3 providing a plurality of bottles;

4 filling the aseptically disinfected plurality of bottles

5 with the aseptically sterilized foodstuffs; and

6 filling the aseptically disinfected plurality of bottles at

7 a rate greater than 100 bottles per minute, further including

8 disinfecting the interior of the plurality of bottles with a hot

9 hydrogen peroxide spray wherein the residual level of hydrogen

10 peroxide is less than about .5ppm.

A6 1 19 21. (AMENDED) A device for aseptically bottling aseptically

2 sterilized foodstuffs having at least about a 12 log reduction in

3 *Clostridium botulinum* comprising:

4 means for providing a plurality of bottles;

5 means for aseptically disinfecting the plurality of bottles;

6 means for aseptically filling the aseptically disinfected
7 plurality of bottles with the aseptically sterilized foodstuffs;
8 and
9 means for filling the aseptically disinfected plurality of
10 bottles at a rate greater than 100 bottles per minute.

Please add the following new claim:

A⁷ 1 ~~20~~ 20. (NEW) A method for aseptically bottling aseptically
2 sterilized foodstuffs comprising the steps of:
3 providing a plurality of bottles;
4 aseptically disinfecting the plurality of bottles to a level
5 producing at least about a 6 log reduction in spore organisms;
6 filling the aseptically disinfected plurality of bottles
7 with the aseptically sterilized foodstuffs wherein the
8 aseptically sterilized foodstuffs are sterilized to a level
9 producing at least about a 12 log reduction in *Clostridium*
10 *botulinum*; and
11 filling the aseptically disinfected plurality of bottles at
12 a rate greater than 100 bottles per minute, further including
13 disinfecting the interior of the plurality of bottles with a hot
14 hydrogen peroxide spray wherein the residual level of hydrogen
15 peroxide is less than about .5ppm.
